

# DINNERLY



## **Vegetarian Mushroom 'Reuben' Sandwich** with Cheese, Quick Kraut and Russian Dressing



30 minutes



2 Servings

Sandwich lovers, rejoice! Our vego twist on the classic New York Reuben swaps out beef for mushrooms and rye bread for crunchy baguettes. Fill with sauerkraut, cucumber pickles and a moreish Russian dressing for a flavour-filled sensation!

## WHAT WE SEND

- 1 Lebanese cucumber
- 150g red cabbage
- 50g cheddar <sup>7</sup>
- 200g mushrooms
- 2 sourdough baby baguettes <sup>1,6</sup>
- 1 tbs sriracha sauce <sup>17</sup>

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 1 tbs white wine vinegar <sup>17</sup>
- 2 tsp sugar
- 1½ tbs olive oil
- 2 tsp worcestershire sauce <sup>4</sup>
- 2 tbs mayonnaise <sup>3</sup>

## TOOLS

- oven tray
- foil
- mandoline (optional)
- box grater
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Fish (4), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 685kcal, Fat 39.7g, Carbs 56.4g, Proteins 18.6g



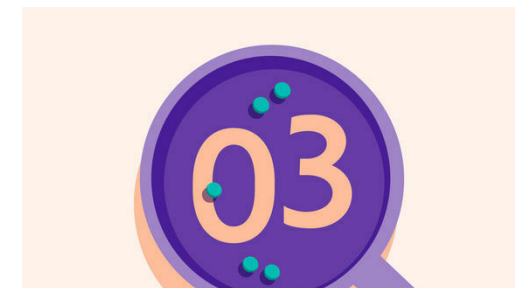
### 1. Prep ingredients

Preheat the grill to high. Line an oven tray with foil. Thinly slice the **cucumber**. Thinly slice the **cabbage** with a mandoline or sharp knife. Coarsely grate the **cheese**.



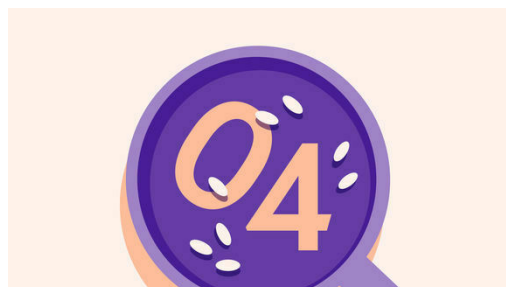
### 2. Make pickles and kraut

Combine **1 tbs white wine vinegar** and **2 tsp sugar** in a bowl. Add the **cucumber** and toss to combine. Set aside to pickle, tossing occasionally, until needed. Meanwhile, put the **cabbage** and **½ tsp salt** in a bowl. Massage the cabbage, gently squeezing, for 2 mins or until softened and the liquid is released. Drain and set aside.



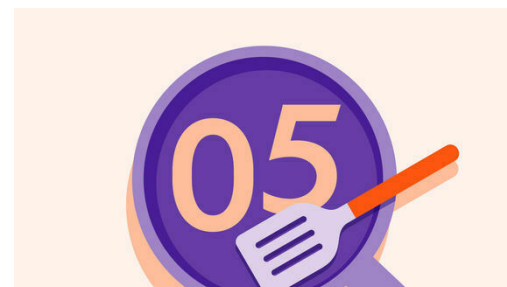
### 3. Cook mushrooms

Heat **1½ tbs olive oil** in a medium frypan over medium-high heat. Cook the **mushrooms**, stirring, for 5-7 mins until browned. Add **1¼ tsp worcestershire sauce** and season with **salt and pepper**. Remove the pan from the heat.



### 4. Make Russian dressing

Cut a slit lengthwise down the middle of the **baguettes**, taking care not to cut all the way through. Put the baguettes on the lined tray, cut side up, and scatter over the **cheese**. Grill for 3-4 mins until the cheese is melted. Meanwhile, combine **1 tsp sriracha sauce\*** (see Make it yours), **2 tbs mayonnaise** and **¼ tsp worcestershire sauce** in a bowl.



### 5. Serve up

Drain the **cucumber**. Spread the **baguette** bases with the **Russian dressing** and fill with the **kraut**, **mushrooms** and **cucumber pickles**. Close up the **sandwiches** and wrap with a strip of baking paper or string to secure. Enjoy!



### 6. Make it yours

We've suggested this amount of sriracha sauce for flavour, but if you prefer less heat or have little ones, reduce to taste.